



KETTMEIR

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Teroldego Rotaliano D.O.C.

VARIETY:	Teroldego 100%
PRODUCTION ZONE:	The Rotaliana Plain, in the communes of Mezzocorona and Mezzolombardo
POSITION AND ALTITUDE:	Flat land at an altitude of 200 m above sea level
TYPE OF SOIL:	Deep loose textured sandy made ground from the Noce and Adige rivers
TRAINING SYSTEM:	Pergola
PLANTING DENSITY:	3000-3500 vines per hectare
HARVEST TIME:	The end of September
ALCOHOL VOLUME:	12.4 % vol.
SERVING TEMPERATURE:	18°-20°C
RECOMMENDED GLASS:	A large Burgundy-style glass with a flared rim
AGEING POTENTIAL:	4-5 years

TECHNICAL PROFILE

Red wine vinification, with maceration on the skins for 8-10 days at a temperature of 23°-26°C. Maturation is carried out partly in large casks and partly in stainless steel.

ORGANOLEPTIC PROFILE

It has a deep ruby red color with purplish highlights and an intense, heady nose offering scents of violets, blackcurrants and banana. On the palate it is full-bodied, well-balanced, dry and fresh, with attractive tannins and an appealing mineral finish.

SERVING SUGGESTIONS

It goes particularly well with roast red meats and game, but it can also be matched with cold foods such as the traditional cold cuts and cheeses of Trentino.

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